

C a r r i c k



Unravelled Pinot Noir 2005

Origin: Cairnmuir & Lot 8 Vineyards, Bannockburn, Central Otago
Winemaker: Steve Davies

Information

Clones: Clones 5, 113, 114, 115, 777, 10/5
Residual Sugar Nil
Titrateable Acidity 6.0g/L
pH 3.61
Alcohol 13.3%
Harvest Dates April 12th to May 9th,
Brix at Harvest 24.6 – 24.6 brix
Bottled March 2006

Viticulture and Winemaking:

The weather in December 2004 was cooler than average, consequently the flowering and set were poor and the resulting bunch weights were about half of normal. Half the bunch weight means half the crop load which in turn gave great concentration and flavour in the resulting wines. The vineyard work is mainly by hand; pruning, leaf plucking, shoot thinning and harvesting. The wine is made in small open fermenters. Typically a pre-ferment cold soak of 5 days, punch downs during fermentation then 3 – 5 days extended maceration. About 70% of the lots rely on indigenous yeasts, and a few have a whole bunch component of 15 - 20%. All the wine then goes into French oak barrels, about 25% new. Malolactic is in the spring and at the end of summer the lots for the Unravelled Pinot are selected, blended, given a light filtration for clarity and were bottled in late March.

Tasting Notes

The 2005 Unravelled Pinot Noir has good colour. The aroma is dominated by ripe red berries and cherries with notes of briar, French oak and violets. On the palate the flavours of blackberry and berry fruits are balanced by a contribution from good French oak. The tannins are fine and integrated giving good structure and persistence. By 2007 the fruit flavours will be the dominant feature giving a lush wine subtly underpinned by oak and tannin, evidence of some more serious winemaking and a modest aging potential.

We expect the Unravelled 2005 to be drinking well from late 2006 until at least 2012.